## **ISSHIN** Dinner



## SET MENU ~NISHIKI~ JPY6,000

→ Special Offer for Staying Guests at Hotel New Otani Osaka

JPY5,000



Appetizer,
Assorted SASHIMI,
Today's Grilled Dish,
Today's Simmered Dish,
Japanese Vinegared Salad,
Steamed Rice,
MISO Soup,
Japanese Pickles and Dessert
(\*extra charge for TEMPURA: JPY 2,000)

Enjoy the classical Japanese dinner course with seasonal ingredients.

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DITTI			
SAKE (Hot or Cold)	JPY 1,500 ∼		
SHOCHU (Distilled Liquor) (Wheat or Sweet Potato)	JPY 1,200 ∼		
Beer (Draft or Bottle)	JPY 950		
A Glass of Wine	JPY 1,500		
Ginger Ale (Canada Dry, Wilkinson Extra Ginger)	JPY 900		

## a la carte

SASHIMI Assorted Seasonal SASHIMI	JPY3,500 ∼		
Grilled Dish Japanese Beef (filet 50g~) Chicken Fish	JPY 5,000 ∼ JPY 3,000 ∼ JPY 3,000 ∼		
Simmered Dish Seasonal Simmered Dish	JPY 1,600 ∼		
TEMPURA Assorted Seasonal TEMPURA	JPY 3,500 ∼		
Salad Green Salad	JPY 1,000 ∼		
Side Dish  Steamed Rice, MISO Soup  and Japanese Pickles  UDON Noodle (Hot or Cold)  ODEN (Japanese Stew)  * Please look on the reverse side.	JPY 800 JPY 1,000 JPY 300 ~		

<sup>\*</sup>Prices do not include tax and service charge unless otherwise specified.

## ODEN a la carte

Oden is a Japanese winter dish consisting of several ingredients stewed in a light, soy-flavoured dashi broth. Pick the ingredients and enjoy it!



GC	OBOTE	V	DAIKON		ENOKI BA	ACON	KITSUNE	UDON
		Cylinder-shaped Satsuma-age (Fish Cake) with burdock root stuffed in the		Japanese Radish		Enoki Mushroom (Flammulina Velutipes)		Deep-fried Bean Curd and Udon Noodle
JP	Y 300	hole.	JPY 400		JPY 600	and Bacon	JPY 600	
IT	AKON		ATSUAGE		мосні кі	NCHAKU	ROLL CAI	BBAGE
		Devil's Tongue	3	Thick Deep - fried Bean Curd		Deep-fried Bean Curd and Rice		Ground meat rolled in Cabbage
JP	Y 300		JPY 400		JPY 600	Cake	JPY 800	leaves
T	OFU		TAMAGO		JAGAIMO		GYUSUJI	
6		Soybean Curd		Boiled Egg		Potato		Beef Gristle
JP	Y 300		JPY 400		JPY 600		JPY 1,200	